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7.09 Price list NURSERYMEN.

SEMI-TROPIC NURSERY

Located at Sawtelle, California



To our patrons, we take pleasure in saying that our stock of Kadota fig trees and California Concord grape vines, to the propagation of which we give especial attention, was never so large as at the present time.

These fruits have constantly grown in favor with all who have eaten of them, until they are now acknowledged to stand at the very front in value for table use and canning purposes.

My grounds are supplied with 5000 feet of water pipe, fifty hydrants, three tanks, an exhaustless well and two pumps.

My stock was never more healthy and vigorous than at the present time.

With deciduous, ornamental and citrus trees I only supply the retail market, but of the fig and walnut trees, and the California Concord grape vines, I am prepared to promptly fill all orders to the trade at wholesale prices.

I call especial attention to the California Concord grape vines, and the Kadota fig tree, neither of which are to be found in any other nursery.

As an arbor and table grape the California Concord excels all my other varieties. Its flavor and odor is like the eastern

CALIFORNIA STATE FAIR

FIRST PREMIUM AWARD

1906 Awarded to

S. H. Taft

on his

California Concord Grapes

Concord, but the fruit is larger, yet has but one or two seeds to the grape. The vine is far more vigorous, with leaves three times as large as the eastern Concord. During the six years I have been propagating it there has not appeared the least sign of blight or mildew in either leaf, vine or fruit.

The grape obtained its name in the following manner: In the autumn of 1903 I handed some bunches of this grape to Mr. Frank Wiggins in the Los Angeles Chamber of Commerce, of which, after eating of them, he said: "This is a very fine grape—what is its name?" I replied: "It is a new grape and has no name, I wish you to give it one." He answered: "Its form, flavor and odor suggest an appropriate name; it is like the eastern Concord, only I think it richer—call it the California Concord." I thanked him and made available his suggestion.

I sent some of these grapes to our last California State Fair, and was awarded the first premium on them.

The superior character of this new grape is commanding for it very much attention, because of its productiveness fineness of texture, and delightful flavor. It and the eastern Concord are the only vines of all the varieties I have propagated which have proved wholly immune to blight.

The Kadota fig resembles the White Pacific, but is larger and sweeter. The tree is of far more vigorous growth and exceeds the White Pacific in productiveness. The tree bears freely when two years old from the cutting. The second crop begins to ripen in September, and the trees continue to produce ripe fruit for many weeks. I have never seen a fig of any other variety that equals it for fineness of texture and sweetness. As it ripens upon the tree, a liquid looking and tasting like pure honey exudes from the lower end of the fig, often dropping upon the leaves below or on the ground. I have many communications from those who have eaten of the fruit or purchased trees from me, testifying to its superior value. I give a few of these testimonials:

C. D. Middlekauff of Santa Monica says: "The Kadota fig is in my judgment the best fig to be found in California."

Medal awarded the KADO,TA FIG

and the

CALIFORNIA CONCORD GRAPE

by the

Lewis and Clark Centennial Exposition Held in Portland, Oregon, 1905 J. B. Wagner of Pasadena, one of the most extensive and reliable nurserymen of Southern California, says of this fig: "I unhesitatingly say that the Kadota is decidedly the best fig for eating I ever tasted. I have a tree on my ground two years old, covered with fruit of fine quality. The tree is the most rapid grower I ever saw." Pasadena, Nov. 12, 1906.

A. L. Jenness of Santa Monica says: "I regard the Kadota fig as unsurpassed in sweetness and flavor by any other fig grown."

C. M. Heintz, editor of the Rural Californian, said of the fig: "Having had in this office a great many varieties of figs, we must say that the Kadota fig is superior in quality to every other. The fineness of texture and the taste are such that there is no equal produced at present on the Pacific Coast."

The Chairman of the State Horticulture Commission said in the "Times": "Mr S. H. Taft, the fig and grape specialist, has been sending out specimens of the Kadota fig this fall and has favored the Chamber of Commerce with samples of this fig. I do not know a variety as delicious as is the Kadota fig. It is a good producer, vigorous and easily grown. The fruit never sours on the tree (a fault of no mean proportion among the white figs of Southern California). It is the best fig I have seen, and worthy a trial by every one who wishes fresh fruit in his yard."

Both of these fruits were awarded a diploma and medal by the International Exposition held in Portland in 1905. The letter of commission, dated San Francisco, January 5, 1906, concluded with the following words of commendation: "We congratulate you on this testimonial of your display, and again thank you for your part in helping us maintain the credit and prestige of California at this exposition. With best wishes for your success during the New Year we remain,

Very respectfully,

CALIFORNIA COMMISSION.

Signed: J. A. FILCHER,

FRANK WIGGINS, Deputy Commissioners.

Specimens of the Kadota Figs and California Concord Grapes can be seen in the Chamber of Commerce in Los Angeles.

PRICE LIST

One year old Kadota fig trees			\$.50
Two year old Kadota fig trees			1.00
One year old California Concord grape vin			.25
Two year old California Concord grape vine			.50
Soft Shell Walnuts, from 3 to 4 feet high			.20
Soft Shell Walnuts, from 4 to 5 feet high			.25
Soft Shell Walnuts, from 5 to 6 feet high			.35
Soft Shell Walnuts, from 6 to 8 feet high			.45
Soft Shell Walnuts, from 8 to 10 feet high.			.50
Soft Shell Walnuts, from 10 to 12 feet high.		"	.60
Grape Fruit trees			1.50
Orange trees	66	1.00 to	1.50
Lemon trees		1.00 to	1.50
Apple trees		each	.35
Apricot trees			.35
Peach trees			.35
Plum trees			.35
Prune trees			.35
Pear trees		"	.35
Pecan Nut trees		"	.35
Japanese Persimmon		"	.35
Guava trees	.from	.15 to	.75
Loquat trees	. "	.75 to	2.00
Rubber trees	. "	2.00 to	3.00
Mediterranean Bloom	. "	.50 to	1.00
Black Acacia	. "	.30 to	1.75
Pepper trees		.15 to	1.50
Poinsettias	. "	.30 to	1.50
Eucalyptus		.15 to	.75
California Concord grape cuttings	per l	nundred	5.00
Kadota fig cuttings	_	"	5.00

A liberal discount made to those who buy in large numbers and to nurserymen. All orders and letters of inquiry will receive prompt attention.

S. H. TAFT.

Sawtelle, California, 1907.

To such editors as shall give a reasonable notice of the Kadota fig and Concord grape I will send by mail a tree and vine on receipt of a marked copy of the paper containing such notice.



